

Ship: m/v ROYAL PRINCESS

U.S.P.H. - VESSEL SANITATION INSPECTION REPORT

STATEMENT OF CORRECTIVE ACTION

PORT: NEW YORK
 DATE: SEPTEMBER 17, 2002
 SCORE: 97

INSPECTORS : MIKE HANIKA AND WAYNE HALL

| NO. | REF NO. | FINDING | ACTION TAKEN | BY WHOM | BY WHEN |
|-----|---------|---|--|----------------------------|-----------|
| | | COLD PANTRY | | | |
| 1 | 20 | Soft Sealant was noted on the back plate of the slicer. | Corrected . Hard Sealant has been applied. Soft Sealant will only be applied to Non Food Contact surfaces. All Technical staff re – advised. | Technical | ASAP |
| | | BAKERY | | | |
| 2 | 20 | The Dough Roller cloth was frayed. | Indent Number TRH 2181 on Order. | Technical | ASAP |
| | | HOT GALLEY | | | |
| 3 | 21 | Recommend sealing the grill splash pan entrance and using an outside container to contain the grease. | Recommendation noted and technical onboard advised. Work will be progressed onboard | Technical | ASAP |
| | | CREW GALLEY | | | |
| 4 | 16 | Ensure that back up potentially hazardous food items in refrigerators are at 41° F or below. | All Galley staff re – instructed in the importance of reducing PHF temperatures prior to placing in holding units, especially where Time is used as HACCP control. | F & B | Immediate |
| | | CREW MESS | | | |
| 5 | 20 | The bulk milk container dispensing tube was approximately 3 inches long. | Staff were instructed to ensure tubes cut are no longer than one inch in length. | F & B | Immediate |
| 6 | 19 | Sneeze Guards were either too high or did not cover exposed foods. | PCSC Technical advised. Technical onboard will proceed with work | PCSC and Onboard Technical | ASAP |

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|---|----|---|----------------------------|-----------|-------------|
| | | FOOD SERVICE GENERAL | | | |
| 7 | 33 | Bulkheads and deck heads contained gaps, open seams, exposed piping, and other non-easily cleanable features. | PCSC and Onboard Technical | Technical | In progress |

Arturo Calise, Passenger Services Director

Bob Oliver, Captain